



CALAFURIA

Classification

Rosato I.G.T. Salento

Vintage

2023

Climate

The 2023 growing season in Apulia can best be defined by two distinct trends: winter and spring were mild and rainy while summer saw hot and dry conditions. Good balance between vegetative vigor and fruit load was essential to guarantee that grapes achieved optimal ripening in Tormaresca's vineyards, also the result of diligent soil management that preserved soil moisture accumulated during winter and spring.

Harvesting operations were delayed by about ten days. The grapes for Calafuria were picked between August 28th and September 22nd. This year's harvest window was longer than usual due to different ripening times in the estate's vineyards.

Vinification and aging

Immediately after harvesting, the grapes were destemmed and gently pressed. The must was transferred into temperature controlled stainless steel vats at 12 °C (54 °F) to favor natural clarification of the must. Alcoholic fermentation took place at a temperature of 16 °C (61 °F) to preserve and enhance aromatic compounds. Calafuria was left to age on the lees in stainless steel tanks for a short period of time before it was bottled and released for sale.

Alcohol content

12% by Vol.

Historical data

Masseria Maïme is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Syrah, Cabernet and Chardonnay.

Calafuria is produced from vineyards that extend along the Adriatic coastline. Its name comes from one of the over 700 bays on the Apulian peninsula. The region boasts a long tradition for the production of rosé wines made from Negroamaro, a variety that best expresses its full potential near the sea. Calafuria is a rosé that is delicate, pleasantly fruity, savory, and well-rounded, reflecting the aromas and colors of its home territory, Salento.

Tasting notes

Calafuria 2023 is a delicate pale pink color. Captivating on the nose with fruity and citrusy notes of pink grapefruits and white peaches accompanied by pleasant hints of marine breezes and delicate aromas of





jasmine and irises. The palate is pleasantly fresh defined by outstanding aromatic persistence and delicate savory notes.